

COOKING *COMICALLY*



MY GIRLFRIEND HAS
A BLANKET-HATRED
OF CHEESECAKES



BUT, BEING A
STUBBORN MAN, I
MADE MY MOM'S
CHEESECAKE RECIPE
AND INSISTED THAT
SHE TRY A BITE...



SO SHE TOOK A
BITE...

AND ANOTHER
BITE...

AND ANOTHER...



AND THEN...

"I WAS WRONG"

SHE SAID IT

SHE
ACTUALLY
SAID IT



AND I GOT IT
ON TAPE!

YA KNOW, FOR
POSTERITY



...ALSO I MAY HAVE
MADE IT A RINGTONE



I WAS WRONG
I WAS WRONG
I WAS WRONG
I WAS WRONG

OOH, SHE'S
CALLING
NOW...

MOM'S
CLASSIC
CHEESECAKE

SERVES 12



Duration



PLEASE HOLD
ON SEARS
ROBTS TO
BEND AGAIN



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INGREDIENTS

CRUST STUFF



Graham Crackers

1 1/2 Cups 120g



unsalted Butter

1/2 Cup 112g



Powdered Sugar

1/2 Cup 40g



Pie tin

1

FILLING STUFF



Cream Cheese

24 oz 680g



Eggs

4



Sugar

1 Cup 200g



Vanilla

1 tsp 5ml

TOPPING STUFF

TOPPING STUFF



Sour Cream

8 oz 200g



Vanilla

1 tsp 5ml



Sugar

3 tbsp 40g

TO BEGIN



Cream Cheese

24 oz 600g



Eggs

4

YOU NEED TO LEAVE YOUR
EGGS AND CREAM CHEESE
OUT ON THE COUNTER
UNTIL THEY ARE ROOM
TEMPERATURE.

THIS IS IMPORTANT.





HAMMER ON YOUR
GRAHAM CRACKERS
UNTIL UNTIL CRUMBLY

CRUST STUFF



Graham Crackers

$1\frac{1}{2}$ Cups 120g



unsalted Butter

$\frac{1}{2}$ Cup 113g



Powdered Sugar

$\frac{1}{2}$ Cup 60g

THEN ADD
ALL THE
CRUST
STUFF TO
A BOWL



ADD



AND
MIX
WELL



PRESS THE
MIXTURE
INTO A PIE
TIN AND
SET ASIDE



CRACK
THOSE

THOSE
EGGS
INTO A
BOWL



AND WHISK 'EM
UP REAL NICE



FILLING STUFF



Cream Cheese

24 oz 600g



Eggs

4



Sugar

1 Cup 200g



Vanilla

1 tsp 5ml



NOW TO
MIX THE
FILLING
STUFF



A HAND MIXER
IS YOUR
FRIEND HERE



TRY AGAIN

AS SOON AS THE CHEESECAKE STARTS TO BROWN REMOVE FROM THE OVEN

AND LET IT COOL WHILE YOU WHIP UP THE TOPPING

TOPPING STUFF





Sour Cream

8 oz 226g



Vanilla

1 Tsp 5ml



Sugar

3 Tbsp 45g



THROW
ALL THE
TOPPING
STUFF
TOGETHER

AND
MIX
WELL



SLATHER IT
ONTO THE



CHEESECAKE

THEN PUT
IT INTO
THE ICE
BOX FOR
AT LEAST A
COUPLE OF
HOURS
UNTIL IT IS
CHILLED
THROUGH

SLICE,
SERVE
AND
ENJOY



THE NOTES

- I'VE DONE MANY CHEESECAKES NOW, PUMPKIN-SUTELLA, ESPRESSO, CHOCOLATE-CARAMEL-BROWNIE... MY MOM'S IS STILL MY FAVORITE OUT OF ALL OF THEM.
- A SPRING-FORM PAN IS PROBABLY A GOOD IDEA HERE IF YOU HAVE ONE.
- HAND MIXERS OR STAND MIXERS ARE A BIG HELP WHEN MIXING THE FILLING.
- THIS IS A RECIPE WORKS WELL AS A BASE FOR DIFFERENT CHEESECAKES IF YOU WANT TO TRY DIFFERENT FLAVORS.
- THE GAME IN THE SCREENSHOT IS TRIALS FURION, I STILL HAVE YET TO BEAT THE LAST LEVEL AND AT THIS POINT I'M NOT SURE THAT I EVER WILL. THE TRIALS GAMES ARE DEFINITELY NOT FOR EVERYONE, BUT IF THEY'RE FOR YOU, THEY'RE REALLY FOR YOU.

AND AS ALWAYS

THANK YOU FOR READING

TRIALS: FURION, FURIOUS, FURIOUS 2, 3, 4

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